

HICKORY NUT SANDIES

1 c. butter ¹/₄ c. powdered sugar

2 tsp. vanilla 1 Tbsp. water 1½ c. hickory nuts 2 c. flour ½ tsp. salt



Cream butter and add powdered sugar, vanilla and water. Add flour, salt and grated nuts, mixing until dough is smooth and cleans the side of the bowl.

Form dough into two large balls, wrap in plastic wrap and chill 1 hour.

Shape dough into small balls, then flatten. Bake on greased cookie sheet for 1 hour in a 250E oven. Roll in powdered sugar while still warm.